Race Relations in the Hospitality Industry: Key Issues for Theory Building and Testing

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Introduction
Despite meaningful progress in relationships between racial and ethnic groups within the United States since the Civil Rights Movement in the 1960s, racial and ethnic discrimination and prejudice remain a part of modern life (Dovidio, Gaertner, Kawakami & Hodson, 2002). Ironically, some of the more visible signs of prejudice and discrimination can be found in the hospitality industry. In this virtual special issue we bring together articles published in Cornell Hospitality Quarterly that document racial prejudice and discrimination on the part of restaurant servers and the role played by race differences in tipping in creating and sustaining that racial prejudice and discrimination. They also discuss various means by which restaurant managers and executives can reduce the racial conflict in their establishments and in the hospitality industry at large.

To read the full introduction, please click here.
– Zachary Brewster and Michael Lynn

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